

Miss Money Penny's

6 HASTINGS ST NOOSA

Entree

SEARED LOCAL TUNA

croquette, semi dried heirloom tomato, charred spring onion, romesco sauce

PROSCIUTTO

rock melon gazpacho cloud, ricotta, mint, bacon crumb, sweet sherry dressing

Main

ROASTED VEAL BACKSTRAP

boulangère potato, parmesan shortbread, olive, watercress, marsala glaze

NEW ZEALAND ORA KING SALMON

chive crème fraîche, candied baby beetroot, walnut, pickled apple, rocket emulsion

Petit Fours

milk chocolate and passionfruit truffles

vanilla and orange sables

candied almonds